



Daytime Wedding Reception

Saturday | Sunday

\$2,500 Facility Fee + **\$5,000** Food and Beverage Minimum

Wedding Ceremony | Optional

\$2,500 Single location convenience, ceremony assistant, 30-minute ceremony time, one (1) hour rehearsal

23% Service Charge and 8.25% Sales Tax

Package includes:

Time

3 Hours | Setup
3 Hours | Reception
*Must end by 3 PM
1 Hour | Breakdown

Rentals

Tables | Variety of sizes
Couture Linens | Up to 25
Gold Chivari Chairs
China, Glassware, Silverware
Candles, Cake Stands, Easels

Coordination

Wedding Checklists
Customized Menu
Customized Room Diagram
Customized Timeline
Vendor and Rentals Coordination
Unlimited Email Communication

Labor

Event Detailer
Executive Chef and Culinary Team
Banquet Manager
Captain and Butler
Bartenders and Servers

Security

FWPD Officer

Valet Parking

May be added for additional charge





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Bar Packages | Select One

Includes 3-hour open bar, multiple bartenders | Drinks tray-passed as guests arrive

Just Married | \$30/Guest

Mimosa Bar with J. Roget Brut | Accompaniments: Orange, Grapefruit, Cranberry and Pomegranate Juice, Strawberries, Blueberries, Raspberries, Blackberries, Orange Slices

Bloody Mary Bar with Tito's Vodka | Accompaniments: Apple Wood Smoked Bacon Strips, Pickle Spears, Cocktail Onions, Pickled Okra, Celery, Queen Olives, Lime, Mini Tabasco Bottles

Beverages | Coke, Sprite, Diet Coke, Dr. Pepper, Coffee

From This Day Forward | \$45/Guest

Mimosa Bar with J. Roget Brut | Accompaniments: Orange, Grapefruit, Cranberry and Pomegranate Juice, Strawberries, Blueberries, Raspberries, Blackberries, Orange Slices

Bloody Mary Bar with Tito's Vodka | Accompaniments: Apple Wood Smoked Bacon Strips, Pickle Spears, Cocktail Onions, Pickled Okra, Celery, Queen Olives, Lime, Mini Tabasco Bottles

Beers | Bud Light, Coors Light, Corona Extra, Dos Equis, Heineken, Miller Lite, Michelob Ultra, Modelo, Shiner Bock, Heineken Zero (nonalcoholic)

Wines | Chardonnay, Sauvignon Blanc, Cabernet Sauvignon and Pinot Noir, Sparkling Wine

Beverages | Coke, Sprite, Diet Coke, Dr. Pepper, Starbucks Veranda Blend Coffee

Toast | Optional package add-on

Sparkling Wine | \$4/Guest

Prosecco | \$6/Guest

Meal Packages | Select 1

Includes all labor, servers and culinary staff | All packages may be modified and customized

Pony Express Breakfast Buffet | \$35/Guest

Hors d'oeuvres | Select 2

Mini Ham and Cheddar Quiche

Mini Chicken and Waffles

Mini Pigs in a Blanket

Stuffed Strawberry with Cream Cheese & Walnuts

Buffet | Select 10

Farm Fresh Eggs Scrambled with Garden Herbs

White Cheddar Drop Biscuits with Cream Gravy

Skillet Potatoes with Tomatoes, Onion &

Smoked Cheddar Cheese

Baked and Seasoned Sweet Potatoes

Apple Wood Smoked Bacon

Breakfast Sausage Links

Yogurt Parfaits with Granola, and Berries

Banana Pecan Bread with Whipped Cream Cheese, Seasonal Fruit and Berries

Apple Danish and Cinnamon Rolls

Orange, Apple and Cranberry Juices



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The Steam Engine Brunch Buffet | \$45/Guest

Hors d'oeuvres | Select 2

Chipotle Honey Shrimp with Plantain
Buttermilk Chicken and Waffles with Maple Syrup
Caprese Tomato and Mozzarella Basil and Balsamic
Tomato Basil Soup Shooter

Buffet | Select 8

Traditional Eggs Benedict with Hollandaise Sauce
Smoked Salmon Platter with Dill, Capers, Scallion Cream Cheese, Chopped Eggs, Red Onions, Lemons, and Pumpernickel Bread
Chocolate Chip, Cherry and Orange Scones with Fresh Fruit Preserves
Seasonal Sliced Fruit and Berries Served with Charred Honey and Vanilla Yogurt
Airline Chicken with Tarragon Butter
Mushroom Risotto and Roasted Carrots
Texas Field Greens with English Cucumber, Heirloom Tomatoes, Candied Walnuts, Feta Cheese and White Balsamic Vinaigrette

Buffet Stations | \$10/Guest | Optional add-on

Omelets | \$10/Guest

Omelets, made to order, with choice of toppings: Cheddar Cheese, Jack Cheese, Onions, Mushrooms, Diced Honey Ham, Black Olives, Tomatoes, Jalapenos, Apple Wood Smoked Bacon Bits, and Baby Spinach

Waffle Station | \$10/Guest

Fresh Waffles, made to order, with choice of toppings: Strawberries, Blueberries, Sliced Bananas, Chocolate Chips, Whipped Cream, Butter, Vanilla Maple Syrup, Blueberry Syrup, Strawberry Syrup and Chocolate Sauce

Smore's Action Station | \$10/Guest

Make Your Own S'mores with Jumbo Marshmallows, Chocolate, Honey and Cinnamon and Sugar Graham Crackers ~ Plain and Almond Hershey Bars, Oreo Cookie, Recess Pieces Candy Bars

Mini Donut Action Station | \$10/Guest

Made to order, with toppings: Warm Fudge, Sprinkles, Walnuts, Coconut Shavings, Cinnamon Sugar, Chocolate, Strawberry and Caramel Sauces

Coffee Station | \$3/Guest | Regular and Decaf Coffee in Copper Urns | Pure Sugar Cubes | Half and Half

Gourmet Coffee Station | \$6/Guest | Regular and Decaf Coffee in Copper Urns | Assorted Flavored Creamers, Pure Sugar Cubes | Mexican Hot Chocolate | Whipped Cream, Marshmallows



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The Hell's Half Acre | Plated or Buffet | \$50/Guest

2 Tray-Passed Hors D'oeuvres
1 Salad
1 Entrée + 2 Sides
House Baked Breads with Honey Butter

Hors d'oeuvres | Select 2

Ashton Depot Crab Cake with Mango Coulis
Caprese Tomato and Mozzarella Basil and Balsamic
Buttermilk Chicken and Waffles with Maple Syrup
Chilled Gazpacho Soup Shooter
Tomato Basil Soup Shooter
Grilled Cheese with Port Wine Pears and Brie
Prosciutto Wrapped Asparagus with Lemon Curd
Pulled Pork Tenderloin Empanada with Salsa Verde

Salad | Select 1

Artisan Mixed Green Salad | Strawberries, Candied Walnuts, English Cucumbers, Texas Feta, Balsamic Vinaigrette
Baby Spinach Salad | Sun-Dried Cranberries, Texas Goat Cheese, Jazz Apples, Candied Pecans, Honey White Balsamic Vinaigrette
The Caesar Salad | Baby Hearts of Romaine, Shaved Parmesan Reggiano, Avocado Croutons, Roasted Poblano Caesar Dressing, Crispy Plantain Chip

Entree | Select 1

Lemon Thyme Crusted Chicken Breast | Fennel Cream Sauce
Braised Boneless Beef Short Ribs | Red Wine Jus
Herb Crusted Scottish Salmon Filet | Lemon Cream Sauce
Chicken Cordon Blue | Brie Cheese Alfredo Sauce
Crispy Cod Filets | Lemon and Horseradish Pickle Tartar Sauce

Sides | Select 2

Garlic and Parmesan Mashed Potatoes
Grilled or Steamed Asparagus
Buttered Broccolini
Smoked Cheddar Cheese Grits
Bacon Wrapped Haricot Verts
Scalloped Cheesy Potatoes
Sautéed or Steamed Broccoli
Honey Glazed Carrots
Lemon Orzo Pasta
Scalloped Cheesy Potatoes
Cordon Bleu Potato Hash
Risotto | Select Artichoke, Butternut Squash, Tomato, Creamy Lemon, Goat Cheese



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Additional Options

Extra event time – 30 minutes | \$6/Guest | *Includes extra bar time, security and all labor
Extra event time – 1 hour | \$8/Guest | *Includes extra bar time, valet, security and all labor
Extra setup time | \$250/Hour | *Based on availability only
Valet parking | \$60/Valet/Hour
Tasting | \$100/Guest

For the Ballroom

Charger plates/Gold | \$2/Each
Chargers plates/Glass with gold rim | \$3/Each
The Ashton Depot Menu | \$4+/Each
Coat check attendant and coat room | \$200
Suite attendant for dedicated children's area | \$200/per attendant (5 children per attendant, ages 3-12)
Stage for band | Quote request based on size | *Must be ordered through Ashton Depot

For the Courtyard

Café lights | \$200
Soundbar speaker and Spotify | \$200
Sparklers for departure | \$250 | *Must be ordered through Ashton Depot
Heater | \$100/Each (5 available) | *Must be ordered through Ashton Depot
Portacooler | \$100/Each (4 available) | *Must be ordered through Ashton Depot
Tent – clear/white | Quote request | *Must be ordered through Ashton Depot

Bar Extras

Specialty bars | \$8/Guest | Think Bubbles Bar, Margarita Bar, etc.
Upgraded specialty bars | \$10/Guest | Think Martini Bar, Old Fashioned Bar, etc.
Upgraded signature cocktail | \$4/Guest | Think Moscow Mule, Ranch Water, etc.
Gourmet coffee bar | \$350 | Regular, Decaf, Syrups, Whipped Cream, etc.
Tablesides Wine & Cocktail Service | \$5/Guest | Preset wine glass on table